

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
LITTLE SAIGON RESTAURANT	REGULAR	2020-01-22	No	5-205.11.(A)	Hand wash facility not accessible.	N
				3-304.15.(A)	Single use gloves are damaged, not clean or not properly used.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-305.11	Food not protected from contamination during storage.	N
				3-304.12	Improper between-use storage of in-use utensils.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-601.11.(C)	Nonfood contact surfaces are not clean.	C
				6-501.12	The physical facilities are not clean.	N
				6-501.14.(A)	Ventilation not clean.	N
LITTLE SAIGON RESTAURANT	FOLLOW_UP_FULL	2020-02-26	No	2-301.14	Food employees are not cleaning their hands and exposed portions of their arms as required.	C
				3-301.11.(A).(B).(D)	Food employees are handling ready to eat foods with bare hands.	C
				3-501.16.(A).(2)	PHF not maintained at 41 F or less.	C
				3-304.14.(B).(1)	Wiping cloths used for wiping counters and other equipment surfaces not held between uses in a chemical sanitizer.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N